



JILK 60

OVERVIEW

Jilk 60 is a premium all-around Cake Emulsifier for outstanding volume, stability and production reliability. It is produced to Halal specification and is particularly suited to warm climates. Ideal for use within industrial production of all varieties of soft cake.

Jilk 60 is concentrated and produces excellent results, even from a low dosage. It is a cost-effective alternative to locally produced cake emulsifiers and has proven to reduce the total recipe cost for many bakers.

USAGE

15--20 g/kg on total batter weight.

INGREDIENTS

water, E420, E471, E475, E1520, E470a, E432, E283, natural orange flavouring, Carriers: Water, E420, E1520, Processing aids: E470a, E283

PACKAGING

Code	Size	Type	Palletisation
225720	10 kg	Pail	
225723	32 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	320.00
Fat (g)	26.00
of which saturated (g)	25.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	21.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.01



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Emulsifiers, Industrial ingredients



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

Cupcake, Layer cake, Madeira cake, Muffin, Pound cake, Soft cakes, Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Softness, Stability, Texture, Volume